

# Philippe's Chai

## Ingredients:

- Water - 6 cups
- Ginger - fresh, two handfuls
- Cinnamon sticks - 3
- Cloves - whole, 1 big pinch
- Loose black tea - 3-5 generous tablespoons (depending on how strong you want it)
- Cardamom pods - (or powder) 1 big pinch
- Fennel seeds - 1 big pinch
- Pepper - ground - ¼ tsp -1 tsp (depending on how spicy)

- 1) Boil 6 cups water - set to simmer
- 2) Smash ginger - don't cut or peel. Smash them to about ¼ inch thickness
- 3) Put ginger in simmering water and start preparing first bowl

## Prepare first bowl of spices:

- 4) Cinnamon sticks - smash in mortar and pestle until about ½ inch long
- 5) Cloves - 1 big pinch - grind till powdery
- 6) Put cinnamon and cloves into water pot, simmering for 10-15 minutes

## Prepare second bowl of spices:

- 7) Loose black tea - 3 (normal) - 5 (strong) generous tablespoons
- 8) Cardamom pods - 1 big pinch - grind till they get out of pods
- 9) Fennel seeds - 1 big pinch - grind a little
- 10) Ground pepper - ¼ tsp - 1tsp
- 11) Pour second bowl of spices into water pot, simmering for 10-15 minutes

12) Turn off pot and let sit on stove until next morning if possible

13) Strain into a large bowl. Compost spices

14) Add milk - I like this [non-refrigerated vanilla soy milk](#), 1.5 to 2 quarts depending on how milky you want it

15) Pour into (large glass) containers.

16) Store in the fridge.

17) When ready to drink, pour into glass and microwave for **99 seconds**